

Polskie Ale jezioro 2022

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **36 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **66 C**, Time **0 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **0 min** at **66C**
- Keep mash **60 min** at **67C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **42.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | KS Bydgoszcz Crisp | 8 kg (87%) | 84 % | 4.5 |
| Grain | Viking Wheat Malt | 1 kg (10.9%) | 83 % | 5 |
| Grain | Weyermann - Carawheat | 0.2 kg (2.2%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 30 g | 60 min | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 22 g | --- |